THE MARSHES
GOLF CLUB • OTTAWA

Plated Wedding Menu
·2011·

(Minimum of 44 guests, prices do not include taxes or gratuities)

All plated dinners include dinner rolls,
choice of one salad, one main course and one dessert

SALADS

Smoked Salmon Caprese
Tomatoes, Capers, Lemon, Red Onion, Fresh Herbs, Micro Greens, Crostini, XV Olive Oil

**

Tomatoes and Bocconcini
Fresh Mozzarella, Mixed Greens, Balsamic Reduction

**

Caesar
Whole Leaf Romaine, Smoked Bacon, Parmesan, Lemon

**

Baby Greens
Mixed greens, Cucumber, Red Onion, Cherry Tomatoes, Carrot, Root Vegetable Chips & Sweet Poppy seed Dressing

**

Grilled Vegetable Anti Pasta
Assorted Melons, Dried Meats & Balsamic Reduction

**

Summer Greens & goat cheese
Mixed greens, Cucumber, caramelized walnuts, dried cranberries, mandarin oranges, Mixed Berry Vinaigrette

SOUPS

Add a soup course for $3 per person

Roasted Red Pepper ** Tomato Basil ** Potato Bacon
Chicken Vegetable ** Butternut Squash ** Cream of Wild Mushroom

GRANITES

Add a palate cleanser between your appetizer and main course for $3 per person

Orange Lime ** Cranberry Champagne ** Pineapple Mango

Executive Chef
Shah hafizi

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Continued

MAINS

Stuffed Chicken Supreme
Roasted Red Peppers, Goat Cheese, Fine Herbs, Demi Sauce
$43
**

Chicken Florentine
Supreme of Chicken stuffed with spinach ricotta, parmesan cheese
topped with Tapenade and red wine Demi Sauce
$43
**

Chicken Supreme
marinated in Ancho Chiles, Pineapple and Mango
$40
**

Wasabi Panko Crusted Salmon
Tamarillo Guacomole, Cilantro, Parsley
$40
**

Chile & Lime Seared Salmon
Hot Chilies, Maple Syrup, Soya, Lime Juice
$40
**

Tenderloin Medallions
grilled med-rare to medium
red onion compote, Au Jus
$54
**

10oz AAA Ribeye Steak
grilled medium
Dijon and Horseradish Au Jus
$47
**

8oz AAA Striploin Steak
grilled medium, Au Jus
$44

All main courses are served with your choice of starch and vegetable

STARCH

Coriander Roasted Red Skin Potatoes ** Tri-Coloured Potato Gratin ** Garlic Herb Mashed Potatoes ** Lemon Bay Rice Pilaf

VEGETABLE

Grilled Vegetables ** Baby Vegetables

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Continued

DESSERTS

White Chocolate Pyramid
Vanilla sponge cake, white chocolate Bavarian chocolate, black chocolate sauce , topped with a black chocolate icing
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Chocolate pyramid
Chocolate sponge cake, black chocolate Bavarian cream chocolate , white chocolate sauce topped with white chocolate icing
**

Tiramisu
Vanilla Cake infused with Rum and Coffee, Mascarpone Cream, Cocoa
**

Cappuccino
Vanilla sponge cake, coffee flavored Bavarian cream
**

Truffled Pearl
Chocolate Butter Biscuits, Dark Chocolate Ganache
Chocolate & Caramel Sauce, Raspberry Caulis
**

Wild berry Mousse
Chocolate Sponge Cake, Strawberry, Raspberry and Blueberry Mousse
**

Marinated Fruit Salad
Fresh Fruit marinated in Grand Marnier and Citrus Zest
**

Ice Cream Sundae
French Vanilla Ice Cream, Chocolate & Caramel Sauce

Executive Chef
Shah hafizi